



La Delizia®

CABERNET SAUVIGNON

Delle Venezie
INDICAZIONE GEOGRAFICA TIPICA



PRODUCTION AREA

The production area includes a wide surface on the plain of the Friuli Venezia Giulia Region. In this land, well-known for its profound winemaking expertise, the nature of the soil and the particularly mild climate have contributed to create the best conditions for the vine growth.

GRAPE VARIETY

This grape variety, which originates from Bordeaux region, is very popular in Friuli and in all the world. Yields structured wines, suitable for ageing.

WINEMAKING

The conferred grapes are pressed and fermented with the skins for 5-6 days under a controlled temperature. A second pressing follows, and then the wine is transferred into steel tanks to complete the alcoholic and the malolactic fermentation. After the stabilization procedure, the wine is bottled using modern technologies.

ANALYTICAL FEATURES

Alcoholic content:	11.80–12.20% vol
Sugars:	3.50–5.50 g/l
Acidity:	5.10–5.40 g/l



COLOUR: intense ruby red with purple hints

FRAGRANCE: intense and complex scent, fruity, floral and spicy notes with an herbaceous hints.

FLAVOUR: intense, smooth and fully flavoured. Elegantly structured with well balanced tannins and a fine quality.



A great wine to drink with roast or grilled red meats. Excellent with mature cheeses.



16–18° C

Keep in a cool and dry place, sheltered from the light.

Seit 1977
Weinhandlung
Zum Felsenkeller

Große
Weine aus
Italien
&
Spanien

Direktimport von Weinen und Spezialitäten
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Kellerverkauf ganzjährig:
Di/Mi/Do/Fr: 16.30–18.30 · Samstag: 10.00–14.00
Parkplätze vorhanden

 **Vini**
La Delizia.
FRIULANI ECCELLENTI

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